



DOUGH MIXERS WITH SCRAPERS TM25/TM40/TM60/TM80/TM125/TM150



- . With spiral type mixer,
- . With static vertical dough scraper,



- . With touch screen panel,
- . With automatic and manual running alternatives,
- . Mixer reversing system to help separate the dough from the bowl at the end of the process (only works in manual mode)

	TM25	TM40	TM60	TM80	TM125	TM150
Capacity (Flour)	25Kg	40Kg	60Kg	80Kg	125Kg	150Kg
Capacity (Dough)	40Kg	60Kg	100Kg	130Kg	200Kg	250Kg
Spiral Velocity~	218/109d/d	213/109d/d	218/109d/d	207/103d/d	207/103d/d	207/103d/d
Bowl Velocity~	20d/d	20d/d	20d/d	20d/d	20d/d	20d/d
Electricity Values	1.7/1.1 Kw 8A	1.7/1.1 Kw 8A	3.4/1.1 Kw 11A	3.4/2.2Kw 14A	9/2.2Kw 26A	9/2.2Kw 26A
External Dimen.	56x105x115cm	60x106x122cm	72x124x130cm	83x134x135cm	93x148x142cm	103x153x146cm
Weight	375Kg	435Kg	525Kg	625Kg	750Kg	900Kg

- . With two different electrical motor ; for the spiral and the bowl ,
- . Silent operation feature thanks to the movement system consisting entirely of belt and pulley (no gear transmission or reducer is used),
- . Robust body structure with robust welded steel construction,
- . Bearings mounted on C45 shafts hardened by heat treatment and fine grounded,
- . Standard Electrical Connection : 380V 50-60Hz 3 Faz
- . Motor for the Bowl : single speed / Motor for the spiral : double speed

ADDITIONNAL INFORMATIONS:

- . Specific electrical devices suitable for the electrical network specifications of the users country can be used at the machine. The buyer should specify this situation at the time of price quotation.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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